

2011 Zinfandel
Butler Ranch
Mendocino

SAN
C+U
ARY



Elements

Our Zinfandel sanctuary is situated 2,235 feet up on the rugged North Coast, just above the fog line, where Butler Ranch nurtures the unique collaboration of altitude and maritime breezes that bring out the best in Zinfandel. With its sparse soil and microclimate, the mountain tops of Mendocino are notoriously challenging for growing grapes but when properly coaxed produces fruit with intensity and rich, complex flavors.

Winemaking

We sourced five different vineyard selections of exceptional high elevation Zinfandel for our blend; each one fermented and kept separated until the final blend was decided. After fermentation the skins were pressed off in a basket press, wine underwent 100% malolactic fermentation and then aged in a combination of 97% French and 3% American barrels for 13.5 months until bottling.

Profile

Aroma: black and white pepper, blueberries, black cherries, black licorice and a touch of sweet toasty oak

Mouthfeel: very juicy, soft tannins, well-balanced and bright in the mouth

Flavors: notes of black cherry, sweet spices and white pepper

Specs

Appellation: Mendocino

Varietal content: 79% Zinfandel, 14% Syrah, 7% Petite Sirah

Cases produced: 1,900

Alcohol: 14.5%

TA g/100 ml: 0.63

pH: 3.76

RS g/100ml: 0.07